

Cheese Fondue (Classic)

2 garlic cloves, chopped
2 cups dry white wine
16 oz. Gruyere cheese, cut into small cubes
16 oz. Emmental cheese, cut into small cubes
3 tablespoons all-purpose flour
2-4 tablespoons Kirschwasser
1 tablespoon lemon juice
2 loaves crusty bread (French is good)

Rub the garlic all around the bottom and sides of the fondue pot.

Pour in the wine (heat until it slightly bubbles).

Put the cubed cheese into a bowl and dredge it with the flour.

Gradually add the cheese and flour to the heated wine, stirring constantly.

Add the lemon juice.

Add the Kirschwasser.

Stir until smooth.

Dunk the bread (firmly placed on a fondue fork) and gently figure-eight stir, and then remove. Each person needs to keep the pot gently stirred.

Drink plenty of wine.